



# CECILIA'S SUCCULENT CHICKEN BAKE

"FAMILY RECIPE THAT GOES BACK TO THE PHAROAHS"  
- CECILIA

- 6 cup medium noodles
- 1/2 cup butter
- 3 1/2 cup milk
- 1/4 cup all purpose flour
- 1/2 tsp salt
- 1/8 tsp white pepper
- 2 10 3/4 oz cans chicken gravy
- 4 cup diced cooked chicken
- 2 tbsp pimiento chopped
- 1/2 cup fine dry bread crumbs
- 1 1/2 tbsp butter melted
- 2 oz american cheese shredded

- 1** Cook noodles according to package directions; drain. Add 2 tablespoons of the butter and 1/2 cup of the milk.
- 2** Melt rest of butter in kettle and blend in flour, salt, and pepper. Add the remaining 3 cups of milk all at once. Cook and stir till mixture thickens and bubbles. Stir in chicken gravy, chicken, pimiento, and noodles.
- 3** Spread in 13x9x2 inch baking dish. Cover, bake in 350 degree oven 25 minutes.
- 4** Combine bread crumbs and 1 1/2 tablespoons melted butter; blend in the cheese. Sprinkle around edges of casserole. Bake 10 minutes more.